PROTECT YOUR PIPES!
BEST MANAGEMENT PRACTICES

Do!

- Put used oil and grease in covered containers for reuse or recycling.
- Scrape food scraps into trash cans and garbage bags. Avoid using your garbage disposal.
- Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim or scrape off excess grease.
- Rinse dishes and pans with cold water before loading the dishwasher.
- Cover kitchen sink with catch basket and empty into garbage can.
- Cover floor drain with fine screen and empty into garbage can.

DON’T!

- Don’t pour oil and grease down the drain.
- Don’t put food scraps down the drain.
- Don’t use enzymes to clean your drain.
- Don’t run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain.
- Don’t rinse off oil and grease with hot water.

You Will Help:

- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanup of sewage spills.
- Reduce the number of times you have to clean your pipes.
- Protect the quality of our water.

For more information, contact the Metropolitan Sewer District of Greater Cincinnati
Regulatory Compliance & Safety Division
513-557-7000  •  www.msdgc.org

(click on Food Service Establishments & Restaurants)